



# In the Realm of the Feminine



## THE WHITE BEDROOM A FAD OF THE SUMMER

**W**HISTLER once said, "More rooms are spoiled by a touch of sentiment than by bad furniture and drapery." The author of the "Gentle Art of Making Enemies" is credited with a number of wise and otherwise remarks, and the summer girl who is refurnishing her bedroom in pristine white will not agree with the sentimental part of the above criticism. For it is sentiment, pure and simple, that is inspiring this vogue of the all white room. Fortunately such a room is easy to achieve if one has a calculating genius to get to work on the walls and lots of white enamel paint for the furniture which the owner of the room if energetic may apply herself. The floor, too, should be painted white.

The thrifty housewife may object to the white floor on the score of impracticability, but let me whisper in her ear that it will keep clean as long as the dark surface of white rag rugs are placed before each window, door and piece of important furniture. And, as every one knows, to wash a small rag rug is an easy matter. Having disposed of the walls and furniture, the lady will now turn her attention to the draping of the windows, and for this purpose the season's choice for the white room is all over machine embroidery in an open eyelet design. Hang the windows from top to sill with slightly gathered widths of the all over, finished at both ends with a narrow embroidery edging.

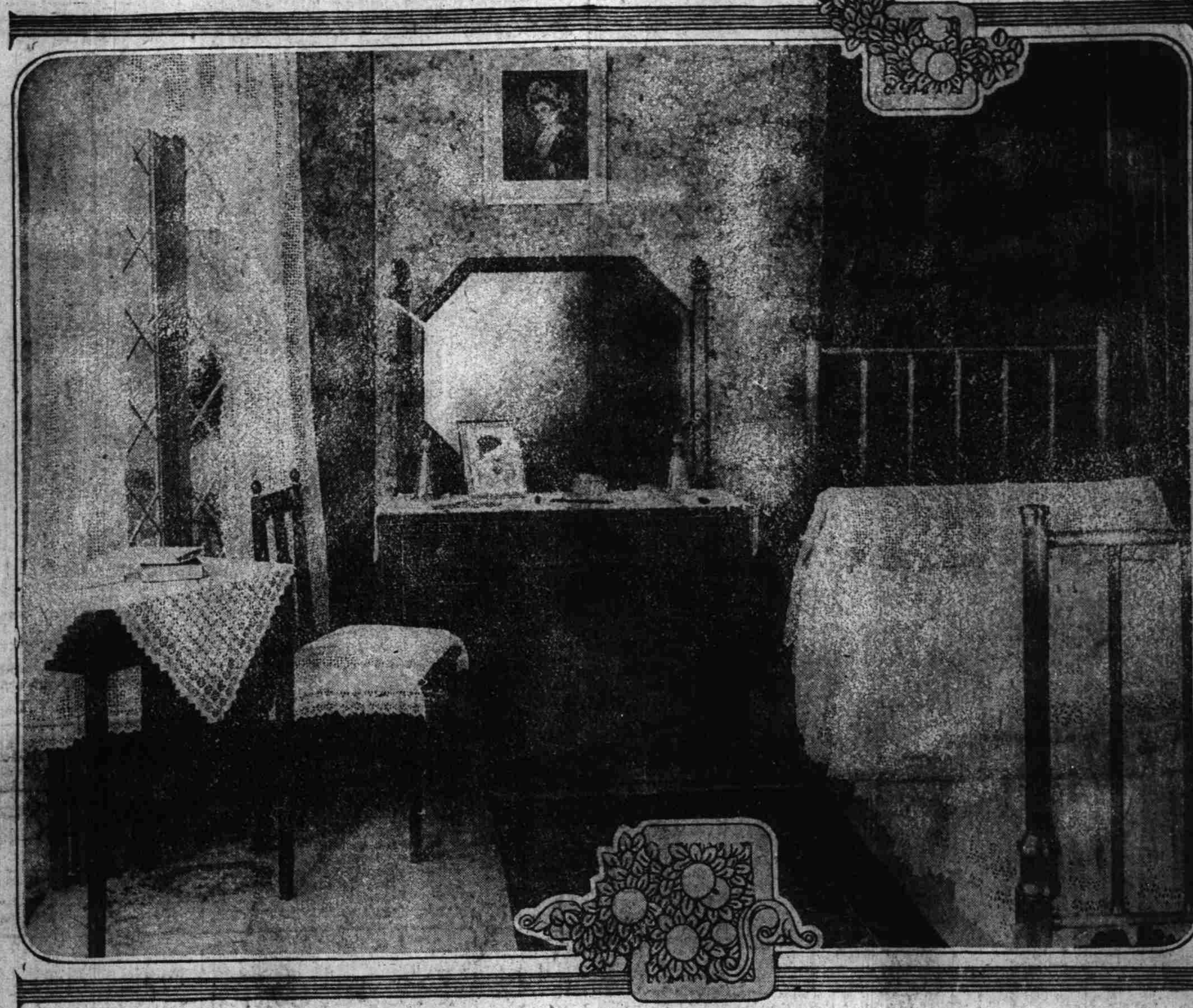
The up to date girl will have a small four poster bed, which she will dress up with a counterpane, valance and pillow roll of the all over embroidery. The valance will be fashioned from a deep flounce.

If the dressing table has a glass top an equal sized mat of the all over muslin embroidery will be fitted under it, but if the dressing table has a plain wooden top its spread should be of the all over embroidery matching the bedspread and window drapery. If a chiffonier is a piece of furniture you cannot do without in the bedroom, by all means in this dainty white apartment cover its top with an embroidered scarf and veil its sides and front with muslin curtains hung from slender white rods screwed against the top edge, and make up your mind that you will be inconvenienced every time you want to extricate something from the drawers or the chiffonier.

To carry out this all white idea the season's follower of the fad will have her pictures framed in white muslin embroidery basted over heavy cardboard frames. These coverings may be easily taken off when soiled. White china screens are cheap and give a pretty and unusual addition to the furnishings.

In connection with summer bedrooms, a hostess owning an artistic bungalow has just fitted up a delightful guest room in tones of pink and green. The bedspread, window curtains, chair and dresser covers are of ordinary machine embroidery laid over pink silk. The table cover is of all over embroidery finished with an edge of gold on lace.

Of course it is the exceptional woman who is fortunate enough to refurnish every season, but in most homes there are always chairs and couches that need new loose covers. Last year it was a fashion to have colored flowers



GUEST ROOM IN ARTISTIC BUNGALOW

on a black ground, but this style is not so much in evidence this season. The greater feeling is for the colored ground, and there are some very effective cretonnes with a groundwork of

dull mustard yellow, tobacco brown and all shades of blue and purple. Persian designs are very popular, and their rich colorings are effective in a white or oak paneled room, but avoid

confusion and do not be carried away with the charms of oriental designs. Chintz, the bright glazed fabric which has held its own for many years, is being somewhat discarded this

spring for a new love in the form of printed linen. This fabric has three distinct advantages over chintz. It takes soft colored blending better, it does not crumple so readily as chintz,

and it is made in fifty inch width. Quite the newest designs in this material show a combination of roman shades with hyacinth blue in various shades. Great care should be exercised

to have the rest of the room in keeping with the note these linens strike. Some of them suggest that the wall paper and floor covering should harmonize, but this is a luxury for the few, and unless you are refurnishing entirely the covers chosen must to a certain extent give way to the style and period of the room they furnish.

Many persons still prefer the cover designs to preference to the curtains, and the Japanese with their dragons and curlicue lines, and perhaps in many cases they suit better the ordinary room. Bunches of roses caught up with loops of ribbon always give a pretty effect, especially in an old fashioned house. Those who like shadow colorings should consider the shadow tissues which reproduce the china silk effect so familiar in dress fabrics.

Whatever the choice for the loose cover, the woman who is anxious to keep down her cleaner's bill need not hesitate to purchase the loose cover materials of today, for many of these fabrics are made in serviceable colors which yet escape the reproach of being costly. Indeed, if a room is extremely bright and sunny, serviceable colors with colorings in deep rich greens and browns are more restful to the eye than the more brilliant tones. These Persian designs are very suitable for bedrooms, for sleeping apartments and for the much frequented rooms where the man of the family smokes and children are welcome visitors.

LAMAR T. HARRIS

### THE FOOD THAT WE EAT IN THE SPRING HAS A GREAT DEAL TO DO WITH THE CASE

**H**OCKEYVINE takes head, and if you would keep your further disposition sweet, and ward off debilitating attacks of spring fever, change your diet. Give rich to their natural craving for green things, the tender young chicken, the crisp radish and the succulent young watercress. They are cooling and their juices use helps to loosen the bowels.

A dietetic authority says that this is the best food to eat in the spring. It is a fact that the spring diet is the best for the system. It is a fact that the spring diet is the best for the system. It is a fact that the spring diet is the best for the system.

Eggs, too, may be substituted for meat, as their nutritive value is high. An attractive piece of resistance for luncheon is a stuffed egg salad. There are also many other salads that may be used as the principal luncheon dish at this season. Watercress chopped fine and mixed with a dressing of salad oil with a few drops of tarragon vinegar in it is refreshing and healthful. The coarser grains should be used more at this time of the year, and rice should largely take the place of potatoes. Old potatoes are poor now, and new potatoes are expensive.

The quantity of hot beverages should be diminished as the season advances and cooling drinks substituted. Jellied soups may also take the place of the hot varieties.

## EXTREMES MEET IN CLOTHING OF THE FEMININE FOR THIS SUMMER

Diaphanous styles have led us into all of the most filmy fabrics for both day and evening dresses. At the same time fashion has decreed for certain parts of the summer garb, such as coats, morning tailored suits and traveling and motor coats, fabrics that look thicker than they really are. So that there is a curious extreme in materials, some parts of the outfit being of a vaporous lightness and others seemingly too heavy for even a summer evening at the shore or mountains.

There is, however, more or less misleading, for though the dresses seem at times almost questionable in their transparency, they are worn almost always with tunic coats or butterfly mantles of taffeta and satins, so that the filmy tulle, delicately tinted chiffons and laces of spider web fineness are more or less covered. To be sure, the linings of these filmy robes are only of chiffons or mousselines, and the underwear has taken on the aspect of the silks, for it is often of china silk crepe.

Summer models are of net and point d'esprit. A white net dress will be made in one piece in a charmingly simple fashion, the skirt two or three scant flounces, mounted on a white scarf foundation, and the waist a blouse gathered into a round neck simply finished with three narrow folds of tulle. Elbow or bishop sleeves finish with two or three narrow plaited ruffles.

A wide taffeta sash in one of the new shades is worn with this dress, arranged in any of the new fashions, whichever is most becoming to the wearer. It can be worn broadly about the waist with two long ends, which have been separated from the sash and applied so as to hang flatterly from the top of the bodice part or the sash can be placed with the top edge just at the waist line and wound about the waist a couple of times, tying in

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Belge is in style again, in all its pretty tones of tan. A matron's gown on good lines had the entire voile skirt laid in mechanical pleats. The corsage looked like a coat because it had a tunic applied to the skirt made of striped silk like the blouse. The tunic made a continuous line with the bodice like a cutaway coat, but without meeting across the front by at least eight inches. On the skirt this space showed the plaits of the skirt—on the waist also—but the soft green belt, like the piping of the coat edge, armholes and cuffs curved slightly upward in front and a 3-inch-wide white vest filled in made of two lovely embroidered toile bands, a small sailor collar matching.

The cotton crepons with borders make up delightfully into summer dresses.

If clothes are to be ironed soon after they are dry use hot water for sprinkling them. They will dampen more quickly and evenly than if cold water is used.

If a fowl seems tough add either a pinch of soda (saleratus) or a little vinegar to the water in cooking. When buying bacon choose that with a thin rind and with fat of a pinkish white. Beets, carrots and parsnips all contain a large percentage of sugar. Carrots and parsnips, when young and tender, are very nutritious.

## RECIPES TRIED AND FOUND VERY SUCCESSFUL BY WOMEN OF HONOLULU

[Recipes recommended by Miss Julie McStocker]

**DEXTER CANAPE**  
Cut stale bread in 1-4-inch slices; then in oval shapes. Toast on one side and spread untoasted side with butter and anchovy paste. Cover each with a slice of tomato, cut same size as bread; spread tomato with mayonnaise dressing and sprinkle with hard-boiled eggs chopped fine.

**CUCUMBER SALAD**  
Peel and cut in 2-inch lengths. Boil in salted water until tender. Drain and set on ice. When ready for use remove the centers and fill with mayonnaise dressing and finely chopped walnuts.

## SUMMER SANDWICHES FOR THE HONOLULU HOSTESS

**NUT SANDWICHES (for 4 doz.)**  
1-2 pounds seeded raisins.  
1-4 pound chopped walnuts.  
Put through the meat-grinder and moisten with sherry. Spread on thin slices of buttered bread.

**CHEESE SANDWICH**  
Cream a half-pound or as much as required of Roquefort cheese with butter and mayonnaise. Add Worcestershire sauce, paprika and two or more tablespoons of sherry. Spread thinly on sandwich bread.

**CHUTNEY SANDWICH**  
Make a paste of cream cheese, and add sliced olives, chopped nuts or chopped chow-chow. Spread.

**NORWEGIAN SANDWICH**  
1-2 cup mayonnaise.  
2 teaspoons anchovy paste.  
3 hard-boiled eggs finely chopped.  
Mix eggs with paste and gradually stir mayonnaise into the mixture. Spread on rye bread.

**PIMIENTO SANDWICH**  
Pour a can of pimientos into a colander and mash with a potato pestle

**LAYER CAKE**  
Beat together 3-4 cup of butter with 2 cups of sugar, add the beaten yolks of 3 eggs, mix well and add 1 teaspoonful of vanilla extract. Then add 1 cup of milk, 2-2 cups of flour, 3 teaspoonsful of baking powder and the beaten whites. Stir well together and bake.

**MUFFINS**  
Take 1 teaspoonful of milk, add 2 beaten eggs, 1-2 cupful of sugar, 2 tablespoonsful of melted butter, then sift in 3 cupsful of flour to which has been added 3 teaspoonsful of baking powder. Stir all together, beat two

minutes and bake in quick oven in gem pans.

**CUCUMBER COCKTAIL**  
Peel and cut cucumbers in small squares and cook in salted water until tender. Place on ice until ready to serve. Serve with cocktail sauce.

**PAPAYA COCKTAIL**  
2 cups of diced papaya.  
1-2 cup sugar.  
1-4 cup water.  
Juice of 1 lemon.  
Stew papaya with sugar, water and lemon juice half an hour. Put on ice and when cold serve in sherbet glasses.

**GINGER SANDWICH**  
Chop a cup of preserved ginger into fine bits and moisten with sherry. Spread thinly on buttered bread.

**CHICKEN SANDWICH**  
2 cups chopped chicken.  
1-2 cup walnuts.  
3 tablespoons cucumber pickles, chopped fine.

**CELERY SANDWICH**  
1 cup celery.  
12 stoned olives.  
2 tablespoons English walnuts.  
Chop ingredients fine and moisten with mayonnaise to a paste.

**BOHEMIAN CLUB CHEESE SANDWICH**  
1 pound New York cream cheese.  
1 teaspoon mixed mustard.  
4 tablespoons vinegar.  
4 tablespoons Worcestershire sauce.  
Place butter size of walnut.  
Cream cheese and butter together; add mustard, then vinegar, Worcestershire sauce, salt and pepper.

**ALLIGATOR PEAR SANDWICH**  
Slice the pear and mix with chopped chili peppers and mayonnaise. Cayenne may be used in place of chili peppers. Place between thin slices of buttered bread.

**CAVIAR SANDWICH**  
Mix the contents of a tin of caviar with mayonnaise and chopped onion and spread on bread.

**CHUTNEY SANDWICH**  
A good home-made chutney spread between slices of buttered bread makes a delicious sandwich.

**CHOW-CHOW SANDWICH**  
Drain a cup of chow-chow of most of the juice. Chop up in fine bits, mix with mayonnaise and spread.

**OLIVE SANDWICH**  
Chop the contents of a small bottle of stuffed olives. Mixed with chopped nuts and mayonnaise. Spread.

**EGG SANDWICH**  
Cream hard-boiled eggs with mayonnaise.

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## WOMAN RELATES STORY OF HER SUCCESS IN CATERING BUSINESS

One day a friend asked me how much I thought a simple tea for 150 guests ought to cost, writes a Massachusetts woman in the Woman's Home Companion. I estimated; it sounded reasonable to her and she asked me if I would come in and assist her as a daughter of the house might do. I was delighted and took hold with enthusiasm. She, finding me capable, left the whole affair in my charge. It was such a success that when I found myself in need I thought of this as a business.

Here was a way to begin, a way which called for no extra expenditure, for the ordinary kitchen utensils with which the house was already supplied were all that was necessary for a start.

Small orders came with the large, at first even more frequently. The small order is a nuisance and oftentimes does not pay for itself, but it was an important factor in the building up of my trade.

It would be hard to give in figures what was the income and outgo of the first year's work, for at that time I made no effort to separate the catering from the household expenses; but perhaps it will be sufficient to say that I was well enough satisfied with the experiment to continue. I have continued ever since with no advertising, save that which my increasing business has done for me.

This increasing business I attribute to the fact that all orders were executed in our home kitchen, the actual cooking being done either by my mother or me or under our immediate supervision which meant that the utmost care and the best of materials went into the making. This is still the case, although I have competent help to call upon. I never take more work than I can personally supervise. A larger establishment would

entail heavier expenses and more of the work would of necessity fall to subordinates. When this happens the work loses the personal element and the charm of the home. No one else is allowed to mix my salads, sandwich fillings or fices; these I attend to myself, and they remain the secrets of my trade. Constantly on the alert for new ideas and recipes I am ever inventing and concocting.

In some cases I am called upon to supply merely the refreshments, the hostess depending upon her own help for the service. At other times I take full charge, overseeing, decorating, supplying help, china, silver and linen. I began by hiring the china and silver, but gradually I have purchased my own, buying only such things as no hostess would be ashamed of owning.

The maids I employ are competent waitresses; they always look neat and trim in their black uniforms, while I wear simple white gowns of lawn or crepe. An hour or so before the reception on the appointed day I arrive with the necessary help and with the refreshments all prepared except the beverage. We take possession and have everything in readiness when the hour of serving is at hand.

I make it a point that no soiled cups or napkins shall remain for an instant on the serving table and that the dishes are kept replenished. The result is that the table when we are through serving looks as dainty and fresh as when we began. Every dish is washed and the kitchen put in perfect order before we leave.

Paint, no matter how hard and dry, can be taken out of a wooden clothing by using a solution of equal parts of ammonia and turpentine. Saturate the spot two or three times, then wash out with soap and water.